
STARTERS • SOUPS • SALADS



Fresh Fruit with Peach Schnapps

grilled peach wedges, strawberries



Eggplant Caponata

celery, raisins, sweetened vinegar, cinnamon capers in a sweet-sour sauce, crispy ciabatta toast points, pinenuts



Smoked Mackerel with Lentils and Apple Horseradish *

orange segments, capers

Tomato and Goat Cheese Tart

fresh greens, basil-infused olive oil

White Bean Soup Piemontese

manchego crouton, chives

Seafood Cioppino

seafood and vegetables in a broth flavored with roasted fennel and tomato



Chilled Blueberry Soup

crème de cassis, champagne

Heart of Romaine Lettuce Niçoise

tuna, green beans, cucumbers, tomato, olives, red onion, potato

HOLLAND AMERICA LINE SIGNATURES

French Onion Soup “Les Halles”

Gruyère cheese crouton

Classic Caesar Salad

Romaine lettuce, Caesar dressing, grated Parmesan cheese, garlic croutons and anchovies

Jumbo Shrimp Cocktail *

American cocktail sauce

MAINS

Sweet Potato Tortellini with Cherry Tomatoes

mozzarella cheese balls, zucchini, pine nuts, cream, marinara sauce

Spicy Peanut-Cilantro Salad

lime-marinated turkey, corn, brown beans, cheese, tortilla strips, tomato



Spiced Shrimp with Cheesy Grits *

broccoli rabe, roasted-tomato concassée

Stuffed Piquillo Peppers

beef oxtail, green peas rice, tomato sauce, cream, rosemary, thyme, garlic

Pork Tenderloin with Forest Mushroom Ragoût

spätzle, spinach, grilled fennel

Roasted Chicken with Sausage Cornbread Stuffing

roasted vegetables with apple wood smoked bacon, green beans, apple cider-chicken gravy



Couscous Florentine

couscous, spinach, grilled vegetable kebab, dill-vegan sour cream sauce

HOLLAND AMERICA LINE SIGNATURES

Grilled Salmon with Ginger-Cilantro Pesto *

basmati rice, sautéed greens, garlic cherry tomatoes

Broiled New York Strip Loin *

cauliflower gratin, green peppercorn sauce

Oven-Roasted Chicken

quinoa pilaf, herb roasted vegetables, jus





DESSERTS

Chocolate Avalanche Cake

berry sauce, whipped cream

Panama Flan

tropical fruits

Poached Pear

chocolate fondue, whipped cream, almond brittle

Crème Brûlée

Grand Marnier-scented custard, caramelized sugar

Pear Crisp

almond butter streusel, vanilla ice cream

Cheese Plate

Leiden, Maaslander, Gouda, Camembert

Sliced Fruit Plate

selection of fresh fruit



Tiramisu no sugar added

light mascarpone cream, coffee and Kahlúa-soaked sponge cake

Chocolate Fudge Sundae

vanilla ice cream, fudge sauce, whipped cream, toasted almonds

Ice Cream

Vanilla • Cookies and Cream

Raspberry Sorbet • Black Cherry Frozen Yogurt



Vanilla •  Amaretto

AFTER DINNER DRINKS

Gingerbread Cookie

Frangelico, Bailey's Irish Cream and Gingerbread Syrup

6.95

Espresso

1.75

Cappuccino

2.25

ask your beverage server for additional drink selections



CULINARY COUNCIL



NO SUGAR ADDED